

Quality

**ADMIRAL
MALTINGS**

ALAMEDA
CALIF.

ADMIRAL MALTINGS

651 WEST TOWER AVE
ALAMEDA, CALIFORNIA 94103

MALTING CHART

U.S.A.

PROPERTY OF
ADMIRAL MALTINGS

2018
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FLOOR MALTED GRAIN

FLOOR MALTING IS THE MOST TIME-HONORED, TRADITIONAL METHOD OF GERMINATING BARLEY. THE MALT IS SPREAD IN A THIN LAYER ON A COOL FLOOR AND MANUALLY TURNED TWICE A DAY. IT IS A PRACTICE REVERED BY BREWMASERS AROUND THE WORLD AND ONLY A HANDFUL OF COMPANIES STILL EMPLOY THIS METHOD TODAY.



FACILITY
#1036

Flagship Malts



Midway Malts



Kilnsmith Malts

Beyond Barley



Distiller's



Raw Grain / Custom



NO MALT!
NO BEER!

THE IMPORTANCE OF MALT

GRAIN IS 1 OF THE 4 INGREDIENTS USED TO PRODUCE ALL BEER, YET HOPS HAVE TAKEN THE SPOTLIGHT IN RECENT YEARS. ADMIRAL MALTINGS AIMS TO BRING CRAFT MALT CENTER-STAGE, HIGHLIGHTING ITS IMPORTANCE IN PRODUCING DISTINGUISHABLE FLAVORS, AROMAS, AND COLOR IN EACH OF YOUR FAVORITE BREWS, WHILE APPRECIATING THE SUPERIOR QUALITY THAT LOCAL AND SUSTAINABLE AGRICULTURE ADDS TO THE FINAL PRODUCT. SAY IT WITH US... "NO MALT! NO BEER!"

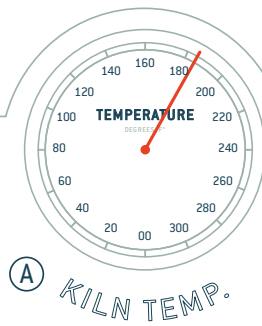
GROW LOCAL, DRINK LOCAL

THE MODERN CRAFT BEER REVOLUTION BROUGHT LOCALLY-MADE BEER BACK TO COMMUNITIES AROUND THE NATION. TODAY, OVER 80% OF THE U.S. POPULATION LIVES WITHIN 10 MILES OF A BREWERY. SOME AREAS BOAST DOZENS OF BREWERIES AND DISTILLERIES THAT CONTRIBUTE TO LOCAL ECONOMIES, CHARACTER AND CULTURE.

UNTIL RECENTLY, HOWEVER, MOST BREWERS AND DISTILLERS HAVE HAD TO SOURCE INGREDIENTS FROM A LIMITED NUMBER OF SUPPLIERS, OFTEN LOCATED FAR AWAY FROM THEIR FACILITIES. ADMIRAL MALTINGS IS PROUD TO BE CALIFORNIA'S FIRST BARLEY MALTING FACILITY OF THE MODERN CRAFT ERA.

ADMIRAL CONNECTS CALIFORNIA BREWERS AND DISTILLERS (AND THOSE WHO DRINK THEIR PRODUCTS) WITH CALIFORNIA FARMERS, COMPLETING A MISSING LINK IN THE STORY OF THESE AGRICULTURALLY-BASED BEVERAGES. ONCE AGAIN, COMMUNITIES HAVE ACCESS TO TRULY LOCAL BEER AND SPIRITS, STARTING WITH THE MALT.

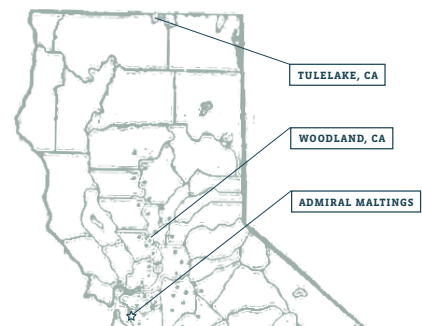
FRESHLY KILNED MALT



GRAIN SPENDS APPROXIMATELY 24 HOURS IN THE KILN. IT'S WHERE THE MAGIC HAPPENS. HEAT TRANSFORMS AMINO ACIDS AND SUGARS INTO A PLETHORA OF SWEET AND TOASTY FLAVORS. KILN TEMPERATURE AND AIRFLOW VARY WIDELY BY THE STYLE OF MALT BEING KILNED.

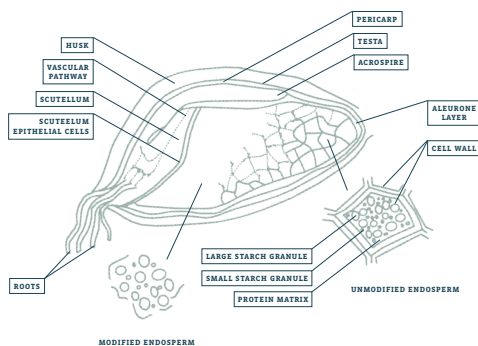
CALIFORNIA, USA

ORGANIC, NO-TILL FARMING



ADMIRAL MALTINGS PARTNERS WITH FAMILY FARMS IN NORTHERN CALIFORNIA (WOODLAND AND TULELAKE) THAT ARE COMMITTED TO SUSTAINABLE AGRICULTURE, BOTH ORGANIC AND NO TILL.

GRAIN ANATOMY

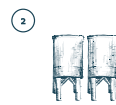


GENERAL MALTING PROCESS

STEP 1: HARVEST - GRAIN HARVESTED FROM CALIFORNIA FIELDS IS CLEANED AND DELIVERED TO ADMIRAL'S ALAMEDA MALTHOUSE. **STEP 2: STEEP** - GRAIN IS HYDRATED IN TANKS OF TEMPERATURE-CONTROLLED WATER. THE GRAIN SOAKS AND CHITS STARTING THE GERMINATION PROCESS. **STEP 3: GERMINATE** - GRAIN IS SPREAD OUT ON THE FLOOR INTO A THIN LAYER WHERE IT IS MANUALLY TURNED TWICE A DAY, WHICH DISSIPATES HEAT, OXYGENATES AND DISENTANGLES THE ROOTLETS. **STEP 4: KILN** - ONCE GRAIN IS FULLY MODIFIED, IT IS TRANSPORTED TO THE KILN TO DRY AND DEVELOP SIGNATURE FLAVORS, AROMA AND COLOR. **STEP 5: BREW (OR DISTILL)** - FRESHLY-KILNED MALT IS SOLD TO BREWERS AND DISTILLERS TO BE CRAFTED INTO BEER AND SPIRITS.



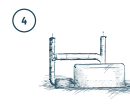
HARVEST



STEEP



GERMINATE



KILN



BREW

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ALAMEDA, CALIF.

CONTACT US FOR MALT INQUIRIES:
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